THUNDER CHICKEN

588 PALE SAN VITORES RD #101 TEL:671-649-8088

COVID-19 PANDEMIC OPERATION

A. General Requirement and Restrictions

- . Screen employees and customers before entering the facility and ask if they are experiencing any possible COVID symptoms
 - .. Anybody with COVID symptoms will not be permitted in the facility.
 - .. Employees with COVID symptoms are not permitted to work.
- . Hand sanitizer will be available for employees and client's use upon entering the establishment.
- . Post signage at the entrance door for employees and vendors to wear mask and to practice social distancing.
- . Operate at no more than the percent of occupancy rate for the facility, including employees, as identified in current or future Executive orders.

B. Employee Health and Hygiene.

- . Encourage employees to frequently wash their hands with soap and water for at least 20 seconds or use an alcohol-based hand sanitizer containing at least 60%alcohol.
- . Provide and maintain protective equipment and supplies for employees to perform enhanced cleaning/disinfection.
- . Conduct training for employees on enhanced disinfection and proper PPE use based on CDC guidelines.

C. Cleaning and Disinfection

- . Clean and disinfect highly touch areas(door handles,table,counters)
- . Clean and disinfect frequently touched surfaces such as shared tools, machines vehicles and other equipment, handrails, ladders, doorknobs, and portable toilets. Clean and disinfect frequently touched surfaces periodically throughout the shift but also:
 - .. At the beginning and end of every shift.
 - .. After anyone uses your vehicle, tools, or workstation.
- . Limit tool sharing if possible.
- . Increase cleaning and disinfection of the entire establishment.
- . Ensure that toilet facilities and handwashing sinks are thoroughly and regular cleaned and disinfected.

- . Have adequate approved cleaning and disinfection supplies to perform enhanced cleaning and disinfection.
- . Follow CDC's Cleaning and Disinfecting Decision Tools.

D. Social Distancing and Other Protective Measures

- . To the extent possible, all staff shall maintain 6 feet separation.
- . Face coverings is required to be worn by all food employees and customers.
- . Staggered shifts, breaks, and meals so that employees are not in the same areas at the same time.